

**§51.2762 Minor defects.**

*Minor defects* means that the peanut kernel is not damaged but is affected by one or more of the following:

- (a) Skin discoloration which is dark brown, dark gray, dark blue or black and covers more than one-fourth of the surface;
- (b) Flesh discoloration which is darker than a light yellow color or consists of more than a slight yellow pitting of the flesh;
- (c) Sprout extending more than one-eighth of an inch from the tip of the kernel; and,
- (d) Dirt when the surface of the kernel is distinctly dirty, and its appearance is materially affected.

**§51.2763 Damage.**

*Damage* means that the peanut kernel is affected by one or more of the following:

- (a) Rancidity or decay;
- (b) Mold;
- (c) Insects, worm cuts, web or frass;
- (d) Freezing injury causing hard, translucent or discolored flesh; and,
- (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked or coated with dirt, seriously affecting its appearance.

**Subpart—United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types)**

SOURCE: 60 FR 46977, Sept. 8, 1995, unless otherwise noted.

GRADES

**§51.2830 U.S. No. 1.**

*U.S. No. 1* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) Similar varietal characteristics;
  - (2) Mature;
  - (3) Fairly firm; and,
  - (4) Fairly well shaped.
- (b) Free from:
  - (1) Decay;
  - (2) Wet sunscald;
  - (3) Doubles;
  - (4) Bottlenecks; and,
  - (5) Scallions.
- (c) Free from damage caused by:

- (1) Seedstems;
- (2) Splits;
- (3) Tops;
- (4) Roots;
- (5) Dry sunken areas;
- (6) Sunburn;
- (7) Sprouts;
- (8) Freezing;
- (9) Peeling;
- (10) Cracked fleshy scales;
- (11) Watery scales;
- (12) Dirt or staining;
- (13) Foreign matter;
- (14) Mechanical;
- (15) Translucent scales;
- (16) Disease;
- (17) Insects; and,
- (18) Other means.

(d) For tolerances see §51.2837.

(e) Size. Unless otherwise specified the diameter shall be not less than 1½ inches, and yellow, brown, or red onions shall have 40 percent or more, and white onions shall have 30 percent or more, by weight, of the onions in any lot 2 inches or larger in diameter.

(f) When a percentage of the onions is specified to be of any certain size or larger, no part of any tolerance shall be allowed to reduce the specified percentage, but individual packages in a lot may have as much as 25 percentage points less than the percentage specified, except that individual packages containing 10 pounds or less shall have no requirements as to percentage of a certain size or larger: *Provided*, that any lot, regardless of package size, shall average within the percentage specified. (See §§51.2836 and 51.2837)<sup>1</sup>

**§51.2831 U.S. Export No. 1.**

*U.S. Export No. 1* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) Similar varietal characteristics;
  - (2) Mature;
  - (3) Dormant;
  - (4) Fairly firm; and,
  - (5) Fairly well shaped.
- (b) Free from:
  - (1) Decay;

<sup>1</sup> Any lot of onions quoted as being of size smaller than 1½ inches minimum, such as "U.S. No. 1, 1¼ inches min." is not required to meet the percentages which shall be 2 inches or larger as specified in the U.S. No. 1 grade.

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- (2) Wet sunscald;
- (3) Doubles;
- (4) Bottlenecks; and,
- (5) Scallions.
- (c) Free from damage caused by:
  - (1) Seedstems;
  - (2) Splits;
  - (3) Tops;
  - (4) Roots;
  - (5) Dry sunken areas;
  - (6) Sunburn;
  - (7) Sprouts;
  - (8) Freezing;
  - (9) Peeling;
  - (10) Cracked fleshy scales;
  - (11) Watery scales;
  - (12) Dirt or staining;
  - (13) Foreign matter;
  - (14) Mechanical;
  - (15) Translucent scales;
  - (16) Disease;
  - (17) Insects; and,
  - (18) Other means.

(d) Unless otherwise specified onions are packed in accordance with Export Packing Requirements set forth in § 51.2840. (See § 51.2837.)

**§ 51.2832 U.S. Commercial.**

*U.S. Commercial* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) Similar varietal characteristics;
  - (2) Mature;
  - (3) Not soft or spongy; and,
  - (4) Not badly misshapen.
- (b) Free from:
  - (1) Decay;
  - (2) Wet sunscald;
  - (3) Doubles;
  - (4) Bottlenecks; and,
  - (5) Scallions.
- (c) Free from damage caused by:
  - (1) Seedstems;
  - (2) Tops;
  - (3) Roots;
  - (4) Dry sunken areas;
  - (5) Sunburn;
  - (6) Sprouts;
  - (7) Freezing;
  - (8) Cracked fleshy scales;
  - (9) Watery scales;
  - (10) Mechanical;
  - (11) Translucent scales;
  - (12) Disease;
  - (13) Insects; and,
  - (14) Other means.

(d) Free from serious damage caused by:

- (1) Staining;
- (2) Dirt; and,
- (3) Other foreign matter.
- (e) For tolerances see § 51.2837.
- (f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§ 51.2836 and 51.2837.)

**§ 51.2833 U.S. No. 1 Boilers.**

*U.S. No. 1 Boilers* consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1⅞ inches. (See § 51.2837.)

**§ 51.2834 U.S. No. 1 Picklers.**

*U.S. No. 1 Picklers* consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

**§ 51.2835 U.S. No. 2.**

*U.S. No. 2* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) One type;
  - (2) Mature; and,
  - (3) Not soft or spongy.
- (b) Free from:
  - (1) Decay;
  - (2) Wet sunscald; and,
  - (3) Scallions.
- (c) Free from serious damage caused by:
  - (1) Watery scales;
  - (2) Dirt or Staining;
  - (3) Foreign Matter;
  - (4) Seedstems;
  - (5) Sprouts;
  - (6) Mechanical;
  - (7) Dry sunken areas;
  - (8) Disease;
  - (9) Freezing;
  - (10) Insects; and,
  - (11) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1½ inches. (See §§ 51.2836 and 51.2837.)